

# holden manz Rothko rosé 2023

## HARVEST

Winter 2022 saw average rainfall and plenty of cold days keeping the vines dormant. The growing season was characterised by above average temperatures and regular rains until December. January and February was hot and dry then rains returned in March which made harvest testing. Rosé grapes were harvested under great conditions in February.

## COLOUR

Crystal clear, bright with a pale rose gold hue.

## NOSE

Delicate, floral perfumed rose petals. Cerise blanches and peaches. Oyster shell salinity.

## PALATE

Generous, crisp, full mouth feel. Smooth, creamy elegant wine with tonnes of finesse and a long finish. Multi-layered lingering wine which sparkles like a diamond! Early season cherries on the palate with a riverstone minerality.

## TECHNICAL DATA

**Analysis:** Alc: 12.5% • TA: 5.77g/l • RS: 1.6g/l • pH: 3.28

## WINEMAKER'S NOTES

The wine is made in true Provençal style. Dry and fruit driven, the wine is made from 53% Grenache, 28% Syrah, 19% Cinsault. Whole bunch pressed under dry ice using the Champagne press cycle, average skin contact time is less than 3 hours. This maximises extraction of fruit flavours while minimizing colour transfer. Picked on various dates between 12 and 28 February 2023. Bottled 14 September 2023.

## FOOD PAIRING

Best drunk with friends whilst enjoying nature's magnificence but if necessary freshly shucked salty oysters should do the trick!!

